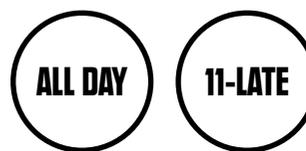


FEED ME



I'M THIRSTY

MR BEEBE'S EATING HOUSE & BAR IS ALL ABOUT SHARING. OUR MENU IS DESIGNED TO BE FLEXIBLE AND WE ENCOURAGE YOU TO EAT AS MUCH OR AS LITTLE AS YOU LIKE. WHY NOT TRY SOMETHING NEW? BE BOLD LIKE MR BEEBE'S!

NIBBLES

Marinated organic olives \$7 /GF/V/VE/DF
Lamb shank & nettle croquette \$3ea /DF
Potato skins with beef tartare and truffle aioli \$4.5ea /GF/DF
Spiced school prawns \$6 ea /GF/DF

CURED, SMOKED & PRESERVED

Chicken and mushroom terrine \$11 /DF
Fellino salami \$10 /GF/DF
Pickled wagyu girello, fennel slaw, pea puree, mint and dill \$12 /GF
Pulled pork rillettes \$9 /DF
Duck liver Parfait, pedro ximenez jelly & brioche \$12 /GF/DF
Tea smoked duck breast, blood plum puree, candied lime & corriander \$10 /GF/DF
Mr Beebes tasting plate of cured, smoked & preserved -\$27

**All can be served gluten free on request*

SMALL PLATES

Baked swiss brown mushrooms, tofu, smokey eggplant puree & basil \$12 /GF/V/VE/DF
Pickled & poached beef fillet, jerusalem artichokes, crispy egg, pickles and truffle dressing \$14 /GF
Ruby grapefruit cured barramundi with avocado, radish & vietnamese mint \$16 /GF/DF
Slow braised lamb ribs, smoked paprika, pickles & parsley \$12 /GF/DF
Seared scallops, celery pickle, beetroot dressing and frisee salad \$18 /GF/DF
Pork belly, marinated turnips, peach puree & pickle, crackle and jus \$16 /GF/DF
Zucchini flowers, burrata, cherry tomatoes, olive compote and basil \$14 /GF/V
BBQ corn, paprika, smoked tomato, leek dressing and basil \$10 /GF/V/VE/DF

SIDES

Hand cut russet chips & aioli \$6 /GF/V/DF
Duck fat roasted baby potatoes with chorizo, basil and peppers \$12 /GF/DF
Watercress & asparagus salad with hazelnut dressing \$8 /GF/V/VE/DF
Roasted beetroot, mint, sorrel and yoghurt salad \$10 /GF/V

MAIN PLATES

Roast pumpkin and gruyere tortellini with asparagus, leek dressing and hazelnuts \$25 /V
Black Angus porterhouse, horseradish potato, fennel pickle, watercress salad & brandy jus \$31 /GF
Roasted lamb loin, pan fried gnocchi, eggplant pickle, roast tomato and basil jus \$30 /DF
Pan seared salmon, pea puree, tomato vinaigrette & fennel salad \$32 /GF
Organic carrots, quinoa, carrot pickle, chickpea puree and mint salad \$20 /GF/V/VE/DF
Char grilled pork chop, kale, quinoa & kaiser salad with pedro jus and glazed fig \$28 /GF/DF
Roasted free range chicken, marinated beetroot, shallot puree, bacon and watercress \$28 /GF/DF
Confit duck with braised mushrooms, eggplant puree, du puy lentils and madeira jus \$27 /GF/DF
Inglewood dry aged rib eye, horseradish potato, fennel pickle, watercress salad & brandy jus \$40 /GF

CHEFS TASTING MENU

Having trouble deciding? Then hand the reins over to Mr Beebe's! He will confer with his kitchen team and produce a scrumptious tasting menu that can be tailored to your wants and want nots.
\$52 Per Person / 5 Savoury Tastes
\$62 Per Person / 6 savoury Tastes
\$70 Per Person / 6 Savoury Tastes and sweet

**Designed to be enjoyed by the whole table only*

BUBBLES

Teusner N.V, Adelaide Hills \$8

WHITE

Mitchelton "The Bend" Sauvignon Blanc 2014 \$8
Toolangi "Emani" Chardonnay 2013 Yarra Valley \$10
Jim Barry "The Lodge Hill" Riesling 2014, Clare Valley \$11

MOSCATO

Angas Moscato N.V, Eden Valley \$10

ROSE

Mount Towrong Nebbiolo 2014, Macedon \$10

RED

Toolangi Shiraz 2010, Yarra Valley \$9
Turners Crossing Cabernet 2009, Bendigo \$10
Pondalowie MT Tempranillo 2012, Bendigo \$10

Opawa Pinot Noir 2013, Marlborough \$9

CIDER

Flying Brick Pear Cider 330ml \$8
Blue Elephant Cider No1 330ml \$8

BEERS ON TAP 425ML

Mountain Goat Hightail \$7
Tooborac Hotel Shearer's Lager \$8
Bridge Road Pale Ale \$8

BOTTLED BEER

Prickly Moses Otway Light 330ml \$6
Carlton Draught 375ml \$7
Holgate Pilsner 330ml \$8
Holgate, Mt Macedon pale ale, 330ml \$8

Boneyard Golden Ale 330ml \$10

Tooborac "Woodcutters" Amber Ale 330ml \$9

Mornington Peninsula IPA 330ml \$10

Holgate "Temptress" Chocolate Porter 330ml \$10

GINGER BEER

Harcourt Valley Brewing Co. "The Ginger Kid" 330ml \$10

COCKTAIL

Strawberry Margarita \$17
Ginger Mojito \$17
Blueberrie Cosmo \$17
Beebes Bloody Mary \$17
Aperol Spritz \$15

*GF : GLUTEN FREE / V : VEGETARIAN / VE : VEGAN / DF : DAIRY FREE

***A SURCHARGE OF 10% WILL BE APPLIED TO THE TOTAL BILL ON SUNDAYS AND PUBLIC HOLIDAYS**

#MRBEEBES



11AM TILL LATE EVERYDAY
MRBEEBES.COM.AU